

[54] **NUTRITIONALLY IMPROVED
FOODSTUFFS**[75] Inventors: **Jacob Richard Feldman**, New City,
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1973, abandoned, which is a continuation-in-part of
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426/59[51] **Int. Cl.²**..... **A23J 3/00**[58] **Field of Search**..... **195/29; 426/7, 34, 46,**
426/59, 32, 42, 41[56] **References Cited****UNITED STATES PATENTS**

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ABSTRACT

Foodstuffs of improved nutritive quality are obtained by incorporating enzymatically hydrolyzed non-gelatin proteinaceous materials into the foodstuffs. It has been discovered that organoleptic properties, color, clarity and the overall characteristics of the foodstuffs are not adversely affected by the inclusion of these soluble hydrolyzed proteins which are heat and acid stable.

8 Claims, No Drawings